

# School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

Vol. 1 No. 2

Spring 2009

## Purchasing Local Produce: Where to Start

There are a growing number of reasons for school nutrition programs to incorporate locally grown produce into school meals. Overall, students benefit from local produce because it is fresher and therefore tastes better than produce from a distributor. Purchasing local food also strengthens the community and local economy, and helps sustain farmland.

Some food service directors have already dug their hands into the local growing community; however, many remain concerned with the safety and sanitation of buying from local farmers. While there is currently no concrete answer to this issue, there are many guidelines and resources available to school food service directors that can be used to help develop protocol for purchasing local produce.

Schools can start by purchasing from farmers who follow Good Agricultural Practices (GAP). GAP is a voluntary program that verifies agricultural practices through the farmer's food safety program, which includes standard operating procedures and policies in practice. The program is intended to improve the quality and safety of food products grown, and help minimize product contamination.

Schools can also find farmers already selling to establishments. Michelle Rimer, Food Service Director at Mt. Horeb Schools, started purchasing local produce from farmers in partnership with Wisconsin Homegrown Lunch and who were already selling to schools and restaurants. She felt safe going this route.

Of course, regardless of how schools procure fruits and vegetables, food service employees should always follow the same food safety procedures when purchasing from local sources as they do when purchasing from a distributor. It is not the source that is generally the problem but the condition it is in at receiving and how it is handled that is the concern.

The following DPI websites provide additional resources and guidelines that can help schools develop their own local buying guidelines:

- Fresh Fruit and Vegetable Program 'Wisconsin Growers': <http://dpi.wi.gov/fns/ffvpwigr.html>
- School Food Safety and Food Biosecurity: <http://dpi.wi.gov/fns/foodsafety.html>

## Is Your School Movin' and Munchin'?

In 171 Wisconsin schools over 40,000 students and 10,000 adults/teachers/staff are participating this school year in Movin' and Munchin' Schools, DPI's wellness initiative. You too can give your health and wellness programs a financial boost by involving your students and staff. All schools that participate will be considered for awards of up to \$500 to use for improving their nutrition and physical education programs.

Movin' and Munchin' Schools takes an innovative approach to the problem of poor nutrition choices and lack of physical activity among school children. The program encourages schools to develop creative strategies to promote healthy eating and increase physical activity among students and their families. Individuals earn "Movin' and Munchin' Miles" for various physical activities and wise nutrition choices.

For more information and to sign your school up for next year go to: [www.movinandmunchin.com](http://www.movinandmunchin.com)

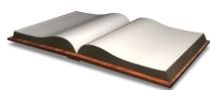


Olympians Casey FitzRandolph and Suzy Favor Hamilton join the fun in promoting wellness in Wisconsin schools.

## Green Moment

A leaky faucet dripping one drip per second can waste more than 3,000 gallons of water a year.





## Get Ready for Summer Training

The School Nutrition Team (SNT) will again be offering training this summer in five locations across the state.

DPI Office Madison	June 25-26, 2009
Madison Area Technical College Reedsburg Campus	July 28-30, 2009
Moraine Park Technical College West Bend Campus	July 28-30, 2009
WI Indianhead Technical College Rice Lake Campus	August 4-6, 2009
Northeast WI Technical College Green Bay	August 4-6, 2009

The Child Nutrition Skills Development Courses (CNSDC) are designed to provide training in the regulatory areas of School Nutrition Programs (SNP). Knowing and understanding all the regulations necessary for compliance can be overwhelming, especially to individuals with new food service responsibilities. The School Nutrition Team continues to identify courses using a tiered system to help guide participants to the level of classes appropriate to their understanding and experience in SNP.

- **Level 1 – Basic:** These courses contain the “Need to Know” basic information for those new to school food service, those who are still confused with program regulations, or those who would like to take a “refresher” course.
- **Level 2 – Intermediate:** These courses build on the information provided in the Level 1 courses by going into more specific details to continue enhancing the participants’ understanding of SNP.
- **Level 3 – Advanced:** These courses are designed for the experienced participants who have a good understanding of program regulations and would like to enhance the operation of their programs.

In addition to identifying courses by Levels 1, 2 and 3, SNT has identified courses by Track and Course Sequence.

- **Administration Track** – Targets bookkeepers, business managers, principals, administrators, food service managers/directors and other school agency personnel with administrative responsibilities for school nutrition programs.
- **Menu Planning/Food Service Track** – Targets food service managers/directors, food service employees, vendors preparing and selling meals to schools, and other school agency personnel with responsibilities in food service preparation and/or meal service  
**Note:** Some participants have responsibilities in areas addressed in both the Administrative and Menu Planning/Food Service Tracks. Participants can register for courses in either or both track areas.

- **Course Sequence** –Encourages participants to take some courses in a specified order as each course builds on the previous one. Participants will gain a better overall understanding of program regulations taking the courses in sequence.

Watch for a mailing in May for more information on the summer classes.

## FFVP Cultivates Healthy Eating Habits



Fifty-five Wisconsin elementary schools are reaping the benefits of USDA’s Fresh Fruit & Vegetable Program (FFVP). Ultimately, the FFVP is working towards producing change in the daily eating behaviors of children. By expanding the fruit and vegetables they experience, the program is helping cultivate healthy eating habits among our WI elementary students.

The FFVP is really all about education and behavioral change. The concept of children knowing oranges are nutritious is not enough; eating the orange is the goal. Schools are integrating some very innovative ways to teach and engage children in healthy snack habits.

- **Hackett Elementary School (Beloit):** Each Tuesday-Thursday the school highlights the vegetable/fruit of the day on their “Morning Show”. Principal Johnson and staff, along with selected students, provide nutrition and fun facts. The morning show is televised and delivered to every classroom with morning announcements.
- **Pembine Elementary School:** Movin’ & Munchin’ (M&M) program. Each grade picked a grower of a certain fruit from somewhere in the U.S. to “walk” to. The students earned their miles by doing certain activities regarding physical fitness or nutrition. Classes contacted growers and explained their FFVP project. The project was meant to raise awareness about where fruit comes from, how cost is affected by transportation and weather, and how fruit is grown, picked and delivered. Students received an enormous response from growers and by the time each letter was read in class they knew what an orchardist was, that a freeze on the apple blossoms meant no apples would grow, how their apples got to the store, and about different varieties of apples.
- **Oneida Nation Elementary:** Students learn how fresh fruits and vegetables power their bodies with nutrients and use nutrition labels to compare whole fruit with fruit juices, fruit drinks, soda, etc. They also learned how indigenous fruits & veggies play an important part in their culture. These activities lead to a fun nutrition poster contest “You Are What You Eat!” The students were asked to make a portrait of a person using fruits and vegetables.

For more “What’s Happening” stories, visit our website, <http://dpi.wi.gov/fns/ffvp.html>

*“With every civil right there has to be a corresponding civil obligation.” – Edwin Haines*

## Remember your Obligation to Provide your Staff with Annual Civil Rights Training!

USDA issued FNS Instruction 113-1 in November 2005 in order to outline each school’s responsibilities regarding civil rights compliance in the school food service programs. FNS Instruction 113-1 merges all of the previous independent instructions into one document. The Instruction is applicable to all programs and activities of a recipient of federal financial assistance, whether those programs and activities are federally funded in whole or not. Four programs are included in this instruction, and Child Nutrition Programs are detailed in Appendix B.

**Under FNS Instruction 113-1, schools are responsible for providing annual staff training in civil rights requirements.** Training must include all front-line staff and those persons who supervise front-line staff. Front-line staff is those who interact with program applicants or participants regarding program services and benefits.

Annual training must include, but is not limited to, the following topics:

- Collection and use of data (i.e., data collected on DPI’s Civil Rights Compliance Form)
- Systems in place for notifying the public of program benefits and requirements
- Complaint procedures
- Compliance review techniques
- Resolution of noncompliance
- Requirements for reasonable accommodation of persons with disabilities
- Requirements for language assistance
- Conflict resolution
- Customer service

At a minimum, front-line employees and their supervisors should review this information and sign-off each year.

A school’s compliance with civil rights regulations, as well as other program regulations, will be verified during on-site administrative reviews, audits, and other federal or state monitoring visits.

Any questions regarding the civil rights requirements of the National School Lunch, School Breakfast, and Special Milk Programs should be directed to the Wisconsin Department of Public Instruction, School Nutrition Team.



## Recipe Sharing



### Couscous

Yield: 120 – ½ cup servings

Chicken Base	6 ounces
Water	2 gallons + 1 cups
Couscous	11 boxes (17.6 oz. box) or 33 cups

Combine the chicken base and water and bring to a boil. Approximately 15 minutes before service: Using one 6” steam-table pan, combine the boiling broth and couscous and cover with foil. Let sit for 5-10 minutes. Fluff couscous before serving.

Optional add ins:

1 pound	Celery, finely chopped and sautéed in olive oil
1 pound	Onion, finely chopped and sautéed in olive oil
1 pound	Pine Nuts, roasted
	Any dried herb in the quantity you like

### Chicken Fajita Rice

Yield: 300 – 1 cup servings

#### Day before service

Rice	3 gals.
Water	5.5 gals

Combine rice and water in two (2) 6” steam-table pans and bake in a 350 degree oven until all water is absorbed. Spread cooked rice on sheet pans to cool rapidly. Refrigerate overnight.

#### Day of service

Chicken Stock	1.25 gallon
Cornstarch	2 cups
Vegetable Oil	1.25 gallon
Cider or White Vinegar	1.25 gallon
Sugar	7.5 lbs.
White Pepper	1/4 cup
Garlic Powder	1/2 cup
Chili Powder	1 cup
Ground Cumin	3 T.
Oregano	1/4 cup

Whisk together the above ingredients and set aside.

Chicken Fajita meat	40 lb. (Commodity Product or equiv.)
Corn	12 lb.
Fajita vegetables, frozen	40 lb.

Working in a steam-jacketed kettle; heat the chicken, add the vegetables and heat through. Pour in the marinade and bring to a boil. Add the rice and heat to 165 degrees.

### Submitted by: Cathy Lamb

*School District:* Dodgeand School District

*Average Daily Lunch Service:* 500 = 65%

*Where did you find the recipe?* I made it up. The majority of our student body wasn’t that keen on chicken fajitas, so we had to try something else. It took about three times and now they really seem to enjoy it.

*...see Recipe Sharing on page 7*

**Child Nutrition Employee Appreciation Week  
May 4-8, 2009**

**DPI expresses its deep appreciation to these  
valuable employees and commends their  
good work on behalf of WI children.**

## Regulations Lingo Pop Quiz



Match the term to the definition:

- \_\_\_\_\_ Commercial Distribution
- \_\_\_\_\_ Confirming Official
- \_\_\_\_\_ Determining Official
- \_\_\_\_\_ Direct Certification
- \_\_\_\_\_ Direct Diversion
- \_\_\_\_\_ Direct Verification
- \_\_\_\_\_ Hearing Official

- a. This person reviews free and reduced price meal applications and determines eligibility.
- b. This process uses records from public agencies to directly verify a free and reduced price meal application, without notifying the household first.
- c. This person reviews only the free and reduced price meal applications selected for verification to assure accurate determination was made. Cannot be the same person as the Determining Official.
- d. A processing option where school districts choose raw commodities and indicate the number of pounds and which processor to divert each bulk commodity to on behalf of their agency. With this option, each school is directly responsible for selecting processors and finished end products.
- e. This person conducts hearing as requested by a household for an appeal of the determination or verification results. Cannot be Determining or Verifying Official.
- f. This process allows students to be eligible for free meal benefits without an application, based on information provided by the WI Department of Children and Families. Every LEA is required to do this at least once a year, before the start of the school year.
- g. A delivery option for those school districts choosing to have their commodities delivered by a commercial distributor, rather than through the state delivery system.

For answers see back cover.

## Commodity Whole Grain Pilot Project



As a part of the 2008 Farm Bill, United States Department of Agriculture (USDA) has been authorized to purchase whole grain USDA commodities, in addition to the commodities currently provided for use in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). As a part of the whole grain commodity implementation, USDA is conducting a Whole Grain Pilot Project to get a better understanding of the consumption behavior and preference of whole grain foods by children participating in the National School Lunch Program and the National School Breakfast Program. The results of this pilot project will also assist USDA in determining which whole grain products are most acceptable for use in NSLP and SBP.

Wisconsin Department of Public Instruction (DPI) has agreed to participate in this Whole Grain Pilot Project. Therefore, as a part of this pilot, USDA has provided DPI with two truckloads of frozen, whole grain pancakes for shipment to and evaluation by schools. For schools that accessed the Wisconsin Commodity Ordering system in March 2009 and requested the whole grain pancakes, the whole grain pancakes were shipped to schools during the month of April 2009.

Part of this pilot project involves an evaluation process, which will be conducted by the Institute for Obesity Research and Program Evaluation at Texas A&M University. Therefore, all schools that received the whole grain pancake product in April 2009 will be contacted by Texas A&M University and will be required to provide feedback on student acceptability and general product feedback.

In addition, Texas A&M University will be randomly selecting schools from different regions of the country to conduct specific taste testing in their schools: twice with refined product and twice with the whole grain product.

## The 12th annual Food Allergy Awareness Week (FAAW) - May 10-16

This year's theme is "Take Action, Prevent Reactions." For prepared presentations, fliers and other information and resources, visit the Food Allergy and Anaphylaxis Network website at <http://www.foodallergy.org/FAAW/index.html>.

## Harvest of the Month



*Harvest of the Month* is one successful model WI schools are using to introduce new menu items from Wisconsin producers. Check the farm to school website for examples:

<http://www.reapfoodgroup.org/farmtoschool/harvestofmonth.shtml>.

Minnesota has assembled a whole toolkit around *Harvest of the Month*: <http://www.mn-farmtoschool.umn.edu/>



## What is the Wisconsin School Breakfast Listserv?

A listserv is an electronic discussion group based on common interests. It uses a mailing list (email addresses) to distribute messages to all members' electronic mail boxes. A listserv enables people who become members of the list to send messages to the whole group without having to type in everyone's email address.

The Wisconsin School Breakfast listserv was created in 2005 initially to connect individuals who had received Nutrition Enhancement Breakfast Grants (Kohl Breakfast grants) with each other. In 2007 the listserv was expanded to any school staff who had an interest in issues related to breakfast and/or school breakfast programs. Membership since then has grown from about 50 to almost 300!

The Wisconsin School Breakfast Listserv is an efficient way to share information about school breakfast issues. If you have a question about any topic related to school breakfast all you have to do is post it to the list. Chances are someone will respond or provide useful information. In addition to posting questions and sharing resources, members receive information about grant opportunities, breaking news related to school nutrition (particularly breakfast) and other pertinent professional issues. The list is not a venue to share jokes, or chain letters and usually members are not inundated with messages on a daily basis. However you must be a member of the list to be able to post or view responses.

To subscribe to the listserv and become a member, please visit the following website:

<https://lists.uwex.edu/mailman/listinfo/wischoolbreakfast>

Alternatively, you may send an email to Julia Salomon, MS, RD, CD at [julia.salomon@ces.uwex.edu](mailto:julia.salomon@ces.uwex.edu) requesting to join the listserv.

Once you become a member you can post messages to the group by sending an email to: [wischoolbreakfast@lists.uwex.edu](mailto:wischoolbreakfast@lists.uwex.edu)

Because of its specialized topic, the volume of emails sent and received through the listserv is minimal. Subscribers benefit from receiving information that helps them in their work with school breakfast programs, including upcoming events, funding opportunities and more. We hope you will consider becoming a member; it's free, it's easy and a valuable resource.

## Recognition at Retirement

Do you know a school nutrition employee retiring this year? The Department of Public Instruction – School Nutrition Team (SNT) would like to recognize him/her for their many years of dedication and commitment to the health and nutritional well-being of the students they serve.

To complete and submit a Request for a Certificate of Appreciation please go to our website at:

[www.dpi.wi.gov/fns](http://www.dpi.wi.gov/fns)



## Wisconsin Supports School Breakfast Program

DPI SNT staff has been promoting the School Breakfast program around the state. We have run into several notable 'characters.'



The Cat in the Hat offers a breakfast tray to Wisconsin Education Association members at their conference in October.



Sarah Combs, Vic Taugher and Julie Cox meet up with Bucky at the Wisconsin School Board Association Meeting in January

## Help for You to Help Those in Need

Wisconsin, along with the rest of the nation, is experiencing very difficult times. While we have little control over what is happening in our national economy, we can, as concerned educators and neighbors, try to help others find community resources to help meet their basic needs.

The new "Resources and Strategies" document is designed to help school staff assist families and unaccompanied youth (not in the physical presence of a parent or guardian) access community resources. While this resource guide is not exhaustive, the Department is hoping it will provide a first step in helping families and youth stabilize and continue their educational progress. To view this document visit [www.dpi.wi.gov/homeless/doc/serv\\_for\\_families\\_08.doc](http://www.dpi.wi.gov/homeless/doc/serv_for_families_08.doc)

# USDA Updates

The School Nutrition Team would like to draw your attention to some important updates in USDA guidance memos.

## Procurement:

**SP 08-2009 dated January 9, 2009**

**Titled: Procurement Questions**

**Question 13** reads: Can an SFA purchase directly from a Buying Organization or Group?

**Answer:** SFAs are not prohibited from purchasing from a buying organization or group, as long as they comply with the government-wide procurement rules at 7 CFR 3016 and 7 CFR 3019. However, an SFA cannot purchase directly from a buying organization without considering other sources. Depending on whether the procurement is informal or formal, the appropriate competition must take place to ensure that the SFA is obtaining the lowest responsive bid or offer. Joining or procuring directly from a buying service without opening up competition to other like sources does not ensure that the lowest responsive bid or offer has been obtained. The prices of a buying group or organization could be factored in and assessed against other bidders or offerors.

**SP 09-2009 dated January 15, 2009**

**Titled: Competitive Procurement and Private Grants for School Food Programs**

With the increase in private grants available to schools (which oftentimes contain a mandatory purchasing component requiring recipients to purchase and use a vendor's specified product for a stipulated amount of time), USDA would like to remind SFAs of their responsibility to comply with the requirements in 7 CFR 210.21, 220.16, and 225.17, as well as the requirements in 7 CFR 3016.36 and 3019.40-48 requiring that procurements are conducted in a competitive manner. If your SFA has already received such a grant, you must take immediate action to either curtail the grant or to ensure that all purchases made as a result of the grant requirements come only from **non-program funding sources**. Nonprofit school foodservice account funds may not be used.

If you have any questions related to procurement please contact either Vic Taugher or Julie Shelton.

## Vendor Contracts:

**SP 10-2009 dated January 23, 2009**

**Titled: Economic Price Adjustments in Vendor Contracts**

Due to fluctuating costs of goods and services in the unpredictable economy we face today, SFAs need to contemplate not only the need for including an economic price adjustment clause (an escalator) in their contracts but also to carefully enforce the terms of the clause and demand price reductions when appropriate. This memo outlines when an economic price adjustment is appropriate. It is the SFAs decision as to whether or not to include economic price

adjustment clauses in their vendor contracts. It is not the vendor's decision.

For questions related to economic price adjustments in vendor contracts, please contact any member of the School Nutrition Team.

## Competitive Foods:

**TA 10-2009 dated February 20, 2009**

**Titled: Exemptions Under the Competitive Food Services Regulation**

The official list of exemptions under the Competitive Food Services Regulation has been updated. Foods on this list are no longer considered foods of minimal nutritional value and can therefore be sold in competition to the reimbursable meal during the meal period in a school food service area. This does not mean that these products are approved or endorsed by the Food and Nutrition Service. This guidance memo, including the updated list, may be viewed at [www.dpi.wi.gov/fns/menupln.html](http://www.dpi.wi.gov/fns/menupln.html)

## Carl Welke Receives Award

Carl Welke, Food Service Director at Weston School District, accepted the *Standing Up for Rural Wisconsin Schools, Libraries, and Communities Award* from State Superintendent Elizabeth Burmaster on March 23<sup>rd</sup>. As reported in the last School Nutrition News, Carl turned unused grounds surrounding the school building into a school garden. The garden has been expanded for this growing season and students and staff are eagerly awaiting the produce they will harvest. Congratulations Carl and the Weston Garden Initiative!



State Superintendent Elizabeth Burmaster and Carl Welke

## True or False



Marking students on the class roster who do not take a meal is an acceptable Point of Service (POS) count. ☐ True ☐ False

Answer: False. USDA regulations require that an appropriate POS count marks off the names of students receiving a reimbursable meal.

## Food Safety Tip



Improper cooling is the number one factor for food borne illness. Therefore, it is best to move as many potentially hazardous foods from process three (3) where there is a cooling step to process two (2) where items you heat are served the same day. Reuse of leftovers requires a cooling step which is why accurate forecasting and production is so important. However, there are situations that present themselves, like a large number of unexpected illnesses or emergencies, where a cooling procedure may be helpful for a large batch of potentially hazardous foods.

1. Partially fill a 4-inch deep pan with water and freeze it.
2. Place another clean 4-inch pan inside it and transfer the leftover to the inside pan. The frozen layer beneath will chill the leftover quickly, especially if it is stirred.
3. Monitor and record temperature of cooled product. Cool to 70° F. within 2 hours and to 41° F. within 6 hours.
4. Cover the new pan and place in the cooler for re-heating.
5. Reheat to 165° F. prior to service.

Please share your food safety tips by sending an e-mail to [julie.cox@dpi.wi.gov](mailto:julie.cox@dpi.wi.gov).

## Are You on the Offense?



Have you ever thought about what would happen if you had a student, unhappy staff member or someone from outside the school try to contaminate the food you were going to serve? Unfortunately, it is something we should all be thinking about and taking steps to prevent.

To assist us the U.S. Food and Drug Administration (FDA) has created two new resources.

1. *ALERT: The Basics* -identifies five key points that industry and businesses can use to decrease the risk of intentional food contamination at their facility. This can be viewed at: <http://www.cfsan.fda.gov/~dms/alert.html>
2. *Employees FIRST* –training that food industry managers can include in their ongoing employee food defense training programs. *Employees FIRST* educates front-line food industry workers from farm to table about the risk of intentional food contamination and the actions they can take to identify and reduce these risks. This free resource can be ordered at <http://www.cfsan.fda.gov/~dms/first.html>

Remember that it isn't only in sports that a good offense is a good defense! Let's plan ahead.

## Grant Opportunities

It has been a very busy and exciting spring for DPI and schools across the state. Not only do we have the Fresh Fruit and Vegetable Program (FFVP) Grant but we also have the

Economic Stimulus Funding National School Lunch Program (NSLP) Equipment Grant. What wonderful opportunities for our schools and our state.

The FFVP applications for this coming school year were due April 27<sup>th</sup>. This is an annual grant, so if you missed out for this coming year watch the website next spring at:

[www.dpi.wi.gov/fns/ffvp.html](http://www.dpi.wi.gov/fns/ffvp.html)

The equipment grant is a result of The American Recovery and Reinvestment Act of 2009 (ARRA). It provides a one-time allocated \$1,316,711 for the state of WI. This grant is for the purchase of school food service equipment by schools participating in the NSLP. The overall goal of the grant is to improve the infrastructure in schools while stimulating activity in the economy. **Priority will be given to schools that have 50 percent or greater students eligible for free and reduced price meals.**

Applications for this one time grant are due by May 11<sup>th</sup>. For more information visit: [www.dpi.wi.gov/fns/recovery.html](http://www.dpi.wi.gov/fns/recovery.html)

The good news for all schools, whether or not you are receiving these grants there are excellent resources found on these web pages.

- [www.dpi.wi.gov/fns/ffvp.html](http://www.dpi.wi.gov/fns/ffvp.html): There is everything from lesson plans for classroom use to preparation suggestions for fruits and vegetables.
- [www.dpi.wi.gov/fns/recovery.html](http://www.dpi.wi.gov/fns/recovery.html): There is information on designing a food service to purchasing the equipment.

## Recipe Sharing Continued

*Your background in food service?* I've been in food service one way or another since 1973. I started as a waitress, dishwasher, and assisted with food preparation when I was 14 years old at a local restaurant. I stayed there until I graduated high school. I managed a bar/restaurant for about three years. After having my son, I went to work as the secretary for a food service management company at a boarding school where we served three meals a day seven days a week. During those 13 years I learned many different duties, both administrative and hands on in the kitchen. Developing some recipes and catering large special functions were some of the more fun things. The last year I was there I was the operations manager.

*Best part about your job?* I would say the "diversity" of my job; I truly enjoy all the parts every day because I can dip my hand into so many different areas. Nothing is monotonous in any kitchen. The student contact is one of the real perks; they never cease to surprise me. For instance the other day we served fish nuggets and while a second grade boy was on his way to the table, he tripped and down went his tray. He came back up to me and informed me he dropped his tray. I asked him "Did your fish sink or swim?" He put his head down just a little to think and then he looked me square in the eye and said "They sank." Those are the days you're glad you're working at a school.

Thank you Cathy for sharing!



# Creditable? The Fine Print Might Have Some Answers

Recently we have had many questions on whether a grain/bread product is creditable. To review a grain/bread food product to determine if it is creditable, Child Nutrition Programs need to verify that the food product is enriched or whole-grain, or that it is made from enriched or whole-grain meal and/or flour, bran, and/or germ, or is a cereal, that is whole-grain, enriched, or fortified.

The USDA's Food Buying Guide (FBG) can help you make this determination. Section 3, pages 3-7, discusses this very topic. There are eight (8) questions to ask and if the answer is "no" to all of them, the food product is not creditable.

The FBG also gives us guidance if the primary grain ingredient is not creditable, but the ingredient statement does include creditable grain(s). In this situation you will need to obtain documentation from the manufacturer that includes:

- The gram weight or percentage of all creditable grains in a defined portion.
- That the grain(s) counted towards the percentage given are either enriched and/or whole-grain and /or bran, and/or germ.
- If a grain is not creditable, it should not be included in the weight or percent given in the documentation. Some examples of non-creditable grain ingredients include: Bromated flour, Corn grits, Degerminated cornmeal, Degerminated (grain), Durum flour, Farina, Flour, Plain flour, Self-rising flour, Semolina flour, White flour, or Wheat flour

When crediting prepared grain products refer to the table in Section 3, pages 15-16, in the FBG unless you have an actual Child Nutrition (CN) label or the manufacturer has provided you with the information as stated in bullet points above.

Remember when trying to select whole grains for your programs, read the fine print, as the color and statements like "Made with Whole Grain" on the label are not good indicators on whether the product is actually considered a whole grain.

## Plan Ahead

### School Nutrition Assn of WI Annual Conference

SNS – School Nutrition Safari

July 19-22, 2009

Kalahari Resorts – Waterpark and Conference Center

Wisconsin Dells, WI

For more information: [www.sna-wi.org](http://www.sna-wi.org)

### National School Lunch Week – October 12-16, 2009

Theme: All Star School Lunch

### National School Breakfast Week – March 8-12, 2010

Theme: School Breakfast: Ready, Set, Go

## Pop Quiz Answers



- g Commercial Distribution
- c Confirming Official
- a Determining Official
- f Direct Certification
- d Direct Diversion
- b Direct Verification
- e Hearing Official

For more information see *Commodity* webpage at:

<http://www.dpi.wi.gov/fns/fooddist.html>

For more information on free and reduced price meal applications see *Documents and Forms* page at:

<http://www.dpi.wi.gov/fns/fincou1.html>

## Division for Finance & Management

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### Home Page

<http://www.dpi.wi.gov/fns/index.html>

### SNT Directory

<http://www.dpi.wi.gov/fns/directory.html>

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## School Nutrition News

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